

60
YEARS
EXPERIENCE



High Pressure Cleaningmachine HDW N2 for Birail-Hooks with intensive dirt

Up to 1,200 pieces/h

NEW

- Operation by Touch Panel
- Weekly timer
- Extensive user information



Proved Technology ✓

Cleanliness in every detail ✓

Economical ✓



Functional principle

At the entrance of the machine the polluted meathooks will be picked up by the conveyor which transports the hooks through the machine.

A special developed and patented jet-system device, which can be adjusted individually, will be supplied by a high pressure pump.

The specific cleaning effect will be achieved by function of oscillating jets. So, the jet of water will reach every point of the hooks surface.

In the exit area of the machine, the installed shower enables to remove any debris of detergent or dirt. Likewise, the operating with hot water disinfects the hooks.

A precise and economical dosing of detergent contributes to the cleaning results as well as a constant temperature regulation of the raw water.

Advantages, you can profit of!

- 1. Very good cleaning results. This applies to hooks with an intensive dirt also.**
- 2. Even labels, bristles or pieces of meat will be eliminated in coordination with special cleaning agent.**
- 3. High capacity**
- 4. Good cost effectiveness**
- 5. Compact construction**
- 6. Fullautomatically function**
- 7. Programming of weekly timer and cleaning method (fully automatic change from alkaline to acidic cleaning additive possible)**
- 8. Selfcleaning abilities**
- 9. Less maintenance costs**
- 10. Environmentally fiendly**
- 11. Cost savings in obtaining and removing the waste (detergent and effluences)**
- 12. Easy implementation into already existing convey systems**
- 13. Can be used as a stand alone system without any further systems. Manual loading.**
- 14. Short installation time**
- 15. User-friendly**

Equipment

- Full automatically control system through PLC SIEMENS S7 1200
- Operation by comfortable touchpanel and optimal menu navigation (SIEMENS TP700)
- The speed of the conveyor is variable adjustable. A precise adjustment to the required hooks is possible.
- High value pumps. All water contacted parts are made of stainless steel
- Possibility to dose the detergent individual
- Continuous regulation of temperature
- Efficient temperature performance
- Quick and easy maintenance due to openings at its sides
- The hook shower at the exit of the machine can be adjusted as required. Included with **InlineJet** the hookshowering on the gliding point of hooks. New and exclusively at Marchel
- Shower can be used with hot or cold water

Non-Polluting

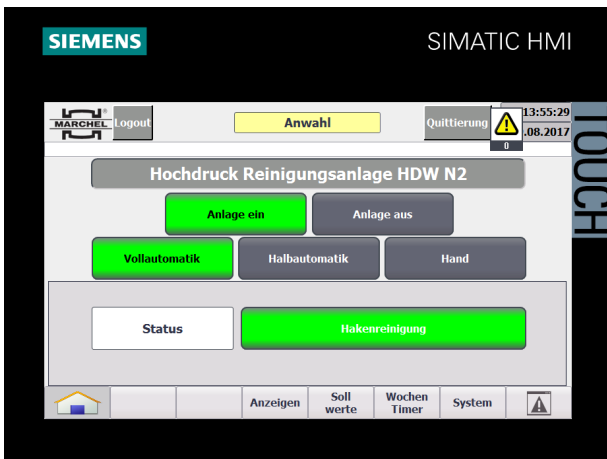
Marchel cleaning devices combines ecological and economical performance, because the raw water will be recycled in a closed circuit. This enables to optimise the fresh water consumption, the energy usage, the detergent as well as the effluent.

Options by equipment:

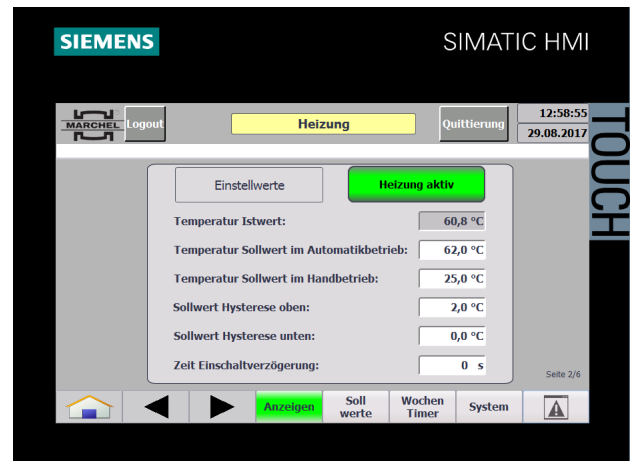
- Extra jet for cleaning running gear
- Extra jet for cleaning transponder
- Extra protection door for panel



Filtering and control unit with capacity of 550 liters



View of start level



View of heating control

Technical Data	Cleaning capacity 600 Hooks/h Art.-No. 5300 1121	Cleaning capacity 1.200 Hooks/h Art.-No. 5300 1122
Voltage	400 V/50-60 Hz	400 V/50-60 Hz
Rated power supply	38 kVA	100 kVA
Heating	44 kW	88 kW
Mainpump	4,0 kW	4,0 kW
Dimensions cleaning unit	L 4.000 (2.900) x B 900 x H 1.450 mm	L 4.000 (2.900) x B 900 x H 1.450 mm
Dimensions filtering unit	L 1.900 x B 1.000 x H 2.100 mm	L 3.400 x B 1.000 x H 2.100 mm
Process water in use	550 litres	1,100 litres
Open passage	W 360 mm x H 590 mm	W 360 mm x H 590 mm

Required height difference between cleaning unit and filtering unit min. 1,300 mm

Marchel empty hook transport system

Empty hook transport systems are a rational supplement to the high pressure cleaning machines.

Outstanding engineering, know-how and services will convince you of our products.

Please contact us for an individual offer.

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